

# ALISAL RANCH ROOM

THE ALISAL KITCHEN TAKES PRIDE IN FRESH, SCRATCH MADE COOKING USING THE BEST INGREDIENTS AVAILABLE. WE WANT TO DO OUR BEST IN SERVING YOU.

PLEASE INFORM YOUR SERVER OF FOOD ALLERGIES, AND WE WILL STRIVE TO HONOR.

SMALLER PORTIONS ARE AVAILABLE UPON REQUEST. GLUTEN FREE DISHES ARE MARKED WITH A\*

## SUNDAY, OCTOBER 2020

### HOUSEMADE SOUP & SALADS

#### **ALISAL'S CHICKEN TORTILLA SOUP\***

GRILLED CHICKEN, AVOCADO, CILANTRO  
CHEDDAR CHEESE, CRISPY TORTILLAS

#### **POTATO LEEK SOUP** GREEN ONIONS, LEMON OIL

#### **BABY SPINACH SALAD\***

FUJI APPLES, PARMESAN  
DATES, TOASTED WALNUTS  
MAPLE CIDER VINAIGRETTE

#### **BABY GEM CAESAR** BABY GEM LETTUCE, BALSAMIC GRILLED RADICCHIO, LEVAIN CROUTONS PARMESAN, CAESAR VINAIGRETTE

### TONIGHT'S FEATURES

#### **HERB CRUSTED PRIME RIB OF BEEF AU JUS**

AGED WHITE CHEDDAR SCALLOPED POTATOES, SAUTÉED HARICOT VERTS  
SKINNY ONION RINGS, HORSERADISH CREAM

#### **CLASSIC STEAK FRITES**

GRILLED 10 OZ PRIME CHATEAU SIRLOIN, CRISPY FRENCH FRIES  
HERB BUTTER, WILD ARUGULA SALAD

#### **ALISAL'S CHICKEN FRIED STEAK**

CREAMY BUTTER WHIPPED POTATOES, GRILLED ASPARAGUS, BLACK PEPPER GRAVY

#### **PAN ROASTED SKUNA BAY SALMON\***

SAUTÉED TUSCAN KALE, ROASTED SWEET POTATOES  
POMEGRANATE WALNUT SALSA

#### **SESAME MUSTARD CRUSTED AHI TUNA**

FORBIDDEN BLACK RICE, GRILLED BABY BOK CHOY, PICKLED GINGER

#### **ROASTED CITRUS HERB BRINED JIDORI CHICKEN\***

HALF CHICKEN, WHIPPED POTATOES, SAUTÉED ESCAROLE  
CHARRED LEMON VINAIGRETTE

#### **GRILLED CAULIFLOWER STEAK\* VEGAN**

TOASTED FARRO, ROASTED TOMATO RELISH, CRACKED OLIVES  
ARGENTINIAN CHIMICHURRI

EXECUTIVE CHEF: ANTHONY ENDY    CHEF DE CUISINE: LEE GOTTHEIMER  
EXECUTIVE SOUS CHEF: EFREN BRICENO  
SOUS CHEFS: MANUEL SANTIAGO, DANIEL MILIAN